

Dining Out

Memorable Mezza Luna

Eatery goes global, gourmet — with traditional touches.

**By Catherine Enns Grigas | Photographer Ed Hall
Water's Edge Magazine May 2008**



You'll be forgiven if you mistake Mezza Luna for an Italian restaurant. For starters, its name alone conjures up a lovely evening in some Tuscan hill town. The pretty patio with climbing ivy looks Italian, as does the restaurant's smart-looking interior, complete with rustic wood floors, beamed ceilings and arched brick doorways. The wood-fired pizza oven is also an Italian touch that's hard to miss.

But the Neptune Beach, Florida, eatery, which has held its own among the Town Center restaurants for decades, is more than just pasta and pizza, although Mezza Luna still makes some of the best pie around. In recent years, its menu has taken on a more global focus. Regular customers know that on a Friday night, they can order fresh opakapaka and tuna that have just been flown in from Honolulu, most likely cooked up with flavors that are definitely more Asian than Italian.

Even Irishman Niall Falloon, who with his wife, Nancy, owns the restaurant, admits that the place is a little schizophrenic – although in a good way. If you want a casual neighborhood restaurant where you can bring the kids and have them make their own pizza, this is it. If you want a lively beach bar where you can enjoy a cocktail, Mezza Luna has it. If you want a fine dining spot for a romantic dinner complete with white tablecloths and flickering candlelight, it's your place. From fresh Hawaiian Big Eye Tuna to a homey lasagna Bolognese,

Mezza Luna has a little something for every taste.

For the complete review, chef's profile and featured recipes from Mezza Luna, pick up the May issue of

Water's Edge, on newsstands now.

Mezza Luna 110 North First Street Neptune Beach, Florida

(904) 249-5573

www.mezzalunaneptunebeach.com

Tuesday through Sunday 5 p.m. to 10
p.m.

<http://waters-edge.com/dining>